



*Christmas*  
*at*

THE RELAIS

HENLEY



# *A Warm Welcome Awaits*

Festive Season at The Relais Henley

Retreat to our 16th Century coaching inn and find your sanctuary in one of our stylish rooms with views overlooking the River Thames or choose to immerse yourself in history in one of our heritage rooms.

This year, we invite you to enjoy a seasonal menu of festive delights in The Clipper Restaurant, gather with friends in The Quarterdeck Bar or warm up by the fireside in The Clip Bar.

Celebration dining is available throughout - why not join us and let us take care of you whilst you relax and enjoy a festive feast with your loved ones?

Let's celebrate together as we begin a season of new traditions at The Relais Henley.

The Relais Henley  
01491 523288  
[reception@therelaishenley.com](mailto:reception@therelaishenley.com)  
[www.therelaishenley.com](http://www.therelaishenley.com)  
Hart Street, Henley-on-Thames, Oxfordshire RG9 2AR

# Christmas Residential Package

From Friday 23rd December until Monday 26th December

## Arrival Day

Welcome mulled wine, mince pies,  
tea, coffee and cake in Palm Court  
Three-course dinner in The Clipper Restaurant  
Organised Quiz in The Clip Bar with table magic

## Christmas Eve

Breakfast in the Clipper Restaurant  
Festive Afternoon Tea in Palm Court  
Three-Course Christmas Eve dinner in The Clipper Restaurant  
Optional 23.00 Mass at St Mary's Church followed by  
a hot chocolate or warm mulled wine in The Quarterdeck Bar

## Christmas Day

Light Christmas breakfast  
Four-Course Christmas feast in The Clipper Restaurant  
King's Speech & Christmas cake  
Light buffet supper in The Clipper Restaurant

## Boxing Day

Brunch in The Clipper Restaurant  
Complimentary late check-out at 12.00

Prices start at £1,130.00 based on two guests





# New Year's Eve Residential Package

From Friday 30th December until Sunday 1st January (Adults only)

## Arrival Day

Home-made cakes and coffee in Palm Court  
Relax in the hotel or wander around town before dinner  
Three-course dinner in The Clipper Restaurant

## New Year's Eve

Breakfast in The Clipper Restaurant  
Why not hire a bike and go for a ride along the river  
Champagne and canapés in Palm Court  
Four-Course dinner in The Clipper Restaurant  
Dancing and entertainment  
Champagne and countdown to midnight  
to ring in the New Year

## New Year's Day

Enjoy a well-deserved sleep  
New Year's Day Brunch - 10.00 to 16.00  
A leisurely 13.00 checkout on us

Prices starting at £1,075.00 based on two guests

## December Festive Season

Two Courses £49.00

Three Courses £62.00

December Festive Menu  
Includes Tea, Coffee and Mince Pies  
Christmas crackers  
Open to residents and non-residents

## Festive Private Dining

Please Enquire about Pricing

Welcome cocktail or mocktail  
December Festive Menu  
Private dining area  
Christmas crackers

Available from December 1st to December 22nd

## Festive Afternoon Tea

Afternoon Tea £38.50 per person

Festive Afternoon Tea Menu  
Glass of Champagne  
Served 14.00 - 16.00

Must be booked 24h in advance

## Christmas Day Lunch

Four-Course Lunch £120.00 per adult  
Children under 12 £60.00

Welcome glass of Champagne  
Four-Course Christmas Day Lunch Menu  
Christmas crackers  
Served 12.30 - 16.00  
Open to residents and non-residents

**Dress code: Smart Casual**

## Boxing Day Brunch

£32.00 per person

Glass of Mimosa or fresh juice on arrival  
Boxing Day Brunch Menu  
Served 10.00 - 16.00  
Open to residents and non-residents

**Dress code: Smart Casual**

## New Year's Eve Dinner

Four-Course Dinner £120.00

Welcome glass of Champagne and canapés in Palm Court  
Four-Course New Year's Eve Menu  
One sitting starting at 19.15  
Glass of Champagne to countdown to midnight  
Live music until 1.00  
Open to residents and non-residents - adults only

**Dress code: Cocktail**

## New Year's Brunch

£32.00 per person

Glass of Mimosa or fresh juice on arrival  
Boxing Day Brunch Menu  
Served 10.00 - 16.00  
Open to residents and non-residents

**Dress code: Smart Casual**

## December Festive Menu

### Starters

**Chicken and Root Vegetable Soup**, pickled wild mushrooms, confit egg yolk

**Cured Black Treacle Salmon**, celeriac remoulade, crisp rye bread

**Poached Native Lobster**, roasted cauliflower, glazed carrots, bisque sauce (Supplement £8)

**Twice Baked Rosemary and Camembert Soufflé**, winter leaves, pecan nuts, Mornay sauce V

**Jerusalem Artichoke Risotto**, artichoke crisps, black truffle shavings V, VG\* - Main Course Option

**Duck Liver Parfait**, black grape and shallot chutney, homemade onion brioche

**Mosimann's Steak Tartare**, quail's egg, toasted sourdough

### Mains

**Traditional Roasted Bronze Turkey**, sage and walnut stuffing, pigs in blankets, shredded

Brussel sprouts, Alsace bacon, chestnuts, roasted potatoes

**Pan Fried Pavé of Cod**, tomato fondue, cannellini beans, squid, toasted focaccia, saffron aioli

**Poached Salmon**, celeriac and potato dauphinoise, Gruyère cheese, sauce au Vin Jaune

**Pan Roasted Entrecôte Steak au Poivre**, hand cut triple cooked chips, watercress

**Pan Roasted Loin of Venison**, venison bolognese, butternut squash, crispy kale, potato dauphine

**Oven Roasted Breast of Goose**, celeriac, shredded Brussel sprouts, smoked Alsace bacon,

chestnuts, gratin dauphinoise

**Roasted Sweet Potato and Rosemary Terrine**, butternut squash velouté, chestnuts,

Vacherin Mont d'Or sauce V, VG\*

### Sides

Glazed Baby Carrots with Cardamon and Tarragon | Shredded Brussel Sprouts with Alsace Bacon

Hand Cut Triple Cooked Chips | Braised Spiced Red Cabbage

### Desserts

**Custard Tart**, spiced cranberries

**Mosimann's Christmas Pudding**, cinnamon ice cream, brandy butter

**Poached Pear**, Tonka bean infused clotted cream, ginger crumbs

**Dark Chocolate Fondant**, almond ice cream, salted caramel

**Bramley Apple Crumble**, winter berries, coconut and chocolate chip ice cream VG

**Selection of English and Farmhouse Cheeses**, quince jelly, toasted walnut and fig bread

## Festive Afternoon Tea Menu

### Selection of Traditional Savouries

**Braised Roast Turkey and Cranberry Jelly**

**Smoked Salmon and Horseradish Cream**

**Free Range Egg Mayonnaise**

**Cucumber and Cream Cheese**

### Something Sweet

**Homemade Warm Cherry and Plain Scones**,

strawberry jam, Cornish Clotted Cream

**Selection of Festive Cakes, Pastries**

**and Mince Pies**

Includes a choice of teas or coffee

## Christmas Day Lunch Menu

### Starters

- Butternut Squash Velouté**, toasted pumpkin seeds, parmesan croutons **V**
- Twice Baked Rosemary and Camembert Soufflé**, winter leaves, pecan nuts, cheese sauce **V**
- Hand Dived Scallops**, celeriac, crispy pancetta, Oscietra caviar, port wine reduction
- Smoked Salmon and Cornish Crab Terrine**, pickled cucumber salad, horseradish cream, Irish soda bread
- Duck Liver Parfait**, smoked duck breast, grape chutney, homemade onion brioche
- Prosciutto Game Terrine**, homemade picalilli, soft poached quail's egg, toasted sourdough
- Jerusalem Artichoke Risotto**, artichoke chips, black truffle shavings **VG**

### Mains

- Traditional Roasted Bronze Turkey**, sage and walnut stuffing, pigs in blankets, shredded Brussel sprouts, Alsace bacon, chestnuts, roasted potatoes
- Beef Wellington**, truffle mash potatoes, roasted garden vegetables
- Pan Roasted Loin of Venison**, venison suet pudding, baby winter vegetables, crispy kale, juniper berries
- Pan Roasted Wild Sea Bass**, garden vegetables, mussels, bouillabaisse sauce, toasted rosemary focaccia
- Roasted Vegan Haggis Wellington**, glazed baby carrots, spiced cauliflower, crispy kale **VG**
- Roasted Sweet Potato and Rosemary Terrine**, butternut squash velouté, chestnuts, Vacherin Mont d'Or sauce **V, VG\***

### Desserts

- Mosimann's Christmas Pudding**, cinnamon ice cream, brandy butter
- "Henley" Mulled Wine and Cranberry Trifle**
- Dark Chocolate Fondant**, almond ice cream, salted caramel
- Bramley Apple Crumble**, winter berries, coconut and chocolate chip ice cream **VG**
- Selection of English and Farmhouse Cheeses**, quince jelly, toasted walnut and fig bread

Tea, Coffee, Mince Pies

## Boxing Day Brunch Menu

### Sweet

- House Maple and Banana Granola**, coconut yogurt, mixed berries, coconut flakes **VG**
- "The Relais" Pancakes**, blueberry and mascarpone mousse, mixed berries, maple syrup
- Banana, Mango and Clementine Smoothie**, toasted Christmas banana bread
- Exotic Fruit Salad**, clotted cream, baby mint

### Savoury

- Omelette Arnold Bennett**, smoked haddock, aged parmesan, chives
- Avocado Toast**, crushed avocado, cherry tomatoes, confit chilli dressing, toasted farmhouse granary bread **VG**
- Eggs Benedict**, "Wiltshire" cured ham, hollandaise sauce
- Severn & Wye Smoked Salmon Royale**, dark rye, avocado, soft poached eggs, lemon hollandaise
- Seafood Linguini**, Cornish crab, tiger prawns, mussels, sea herbs
- Steak "Diane"**, sirloin steak, sautéed young spinach, hand cut triple cooked chips, sauce "Diane"
- Chicken Paillard**, roasted cherry tomato salad, wild rocket, liliput capers, lemon
- Chicken Caesar Salad**, parmesan, sourdough croutons, soft boiled egg
- "The Relais" Club Sandwich**, roasted chicken, cured bacon, free range chicken's egg, tomato, lettuce, chunky chips
- Spiced Honey-Glazed Halloumi Salad**, figs, winter leaves, pomegranate **V**

## New Year's Eve Menu

### Canapés and Champagne

#### Starters

**Duck Liver Terrine**, smoked eel, Granny Smith apple salad, homemade onion brioche  
**Black Treacle Cured Venison Carpaccio**, parsnip, baby beetroot, aged parmesan, gold leaves  
**Cured Royal Salmon**, crispy oysters, Oscietra caviar, kohlrabi, beetroot mayonnaise, tarragon  
**Hen of the Woods**, Jerusalem artichoke and sous vide cauliflower salad, black truffle mayonnaise VG

#### Mains

**Fillet of John Dory**, baby spinach, ceps, barley pearls, sea herbs, saffron, champagne sauce  
**Poached Native Lobster**, hand dived king scallops, crispy serrano ham, lobster bisque, sea herbs  
**Angus Beef Wellington**, truffle mash, fine beans, bone marrow, watercress, Madeira sauce  
**Miso Roasted Aubergine**, basil cous cous, pickled courgettes, peanut and cashew satay VG

\*\*\*\*\*

### Champagne Sorbet

#### Desserts

##### Assiete of Mini Desserts

Chilled dark chocolate fondant  
Black forest crème brûlée  
Passion fruit and mango cheesecake

**Vegan Chocolate Brownie**, hazelnuts, coconut ice cream VG  
**Selection of English and Farmhouse Cheeses**, quince jelly, toasted walnut and fig bread

### Tea, Coffee, Petit Fours

## New Year's Day Brunch Menu

#### Sweet

**House Maple and Banana Granola**, coconut yogurt, mixed berries, coconut flakes VG  
**"The Relais" Pancakes**, blueberry and mascarpone mousse, mixed berries, maple syrup  
**Banana, Mango and Clementine Smoothie**, toasted Christmas banana bread  
**Exotic Fruit Salad**, clotted cream, baby mint

#### Savoury

**Omelette Arnold Bennett**, smoked haddock, aged parmesan, chives  
**Avocado Toast**, crushed avocado, cherry tomatoes, confit chilli dressing, toasted farmhouse granary bread VG  
**Eggs Benedict**, "Wiltshire" cured ham, hollandaise sauce  
**Severn & Wye Smoked Salmon Royale**, dark rye, avocado, soft poached eggs, lemon hollandaise  
**Seafood Linguini**, Cornish crab, tiger prawns, mussels, sea herbs  
**Steak "Diane"**, sirloin steak, sautéed young spinach, hand cut triple cooked chips, sauce "Diane"  
**Chicken Paillard**, roasted cherry tomato salad, wild rocket, liliput capers, lemon  
**Chicken Caesar Salad**, parmesan, sourdough croutons, soft boiled egg  
**"The Relais" Club Sandwich**, roasted chicken, cured bacon, free range chicken's egg, tomato, lettuce, chunky chips  
**Spiced Honey-Glazed Halloumi Salad**, figs, winter leaves, pomegranate V

# Terms & Conditions

Christmas Residential stays, Christmas Eve Dinner, Christmas Day Lunch, Boxing Day Brunch, New Year's Eve Dinner, and New Year's Brunch require a 50% non-refundable deposit at the time of booking. The full balance to be paid by 1st December 2022.

Bookings after 1st December are to be paid in full at the time of booking.

Pre-orders to be given for Christmas Eve Dinner, Christmas Day Lunch, New Year's Eve Dinner, and tables of 8 or more.

£5 per person non-refundable deposit required for our Festive Afternoon Tea at the time of booking. Balance to be paid on the day.

December Festive Dining bookings require a non-refundable deposit of £20 per person.

The full balance is to be paid along with pre-orders by 1st December 2022.

Bookings after 1st December are to be paid in full at the time of booking.

Any payments taken for guests who don't show up cannot be used against the bill.

All prices include VAT.

All food and beverage is subject to a discretionary service charge of 12.5%.

The management reserves the right to make changes to the proposed programme. For the comfort and consideration of all guests, all bedrooms and public areas are non-smoking. The penalty for smoking is £200. Please note this includes the use of e-cigarettes.

It is recommended that travel insurance is taken out as all payments are non-refundable and non-transferable in all cases

V - suitable for vegetarians. VG - Suitable for vegans. GF - Gluten-free. DF - Dairy free

V\*, VG\*, GF\*, DF\* - Options available. Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present.

Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING**

Full allergen information is available upon request.